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Made of selected gunmetal and patent stock. The soles are flexible, medium weight and the heels are the pretty Cuban style. The variety is large and the price low. See them.

**Bradley & Parham.**

#### BENNETT HOTEL BURNED.

The old depot hotel at Fulton, better known as the Guy Bennett Hotel, was completely destroyed by fire late Monday afternoon.

The fire originated from an unknown source and started in the second story over the restaurant. Not until the flames burst out of a window at the rear of the building were they discovered. The fire company was delayed in getting to the scene and when they reached there and connected with the fire plug at the passenger station it was found that there was no water pressure.

Mr. Bennett had \$600 insurance on his restaurant fixtures, stock, etc., which will cover two thirds of his loss. The building belonged to J. S. and Will Cavender and was insured for \$2,000 which is less than half its value.

The office of the American Express Co. and the Illinois Central passenger depot were both threatened with destruction. The depot caught several times.

Will Beard's livery barn also caught several times but the damage sustained was slight.

The big 200 pair cable of the Cumberland Telephone Co. was burned in two and as he result nearly all the phones in West Fulton and in Rice City were out of business this week.

—O—

Prof. B. F. Gabby informs us that Hickman College has been placed on the credited list of the association of Kentucky colleges which entitles her graduates to enter any of the colleges in the state without examination, owing to the advanced course of study used. This is quite a point and is an evidence of the tireless efforts of Prof. Gabby and his assistants to put Hickman College in the front ranks of the high schools of the state. Prof. Gabby also received a notice last week that Hickman College is in the first class of High Schools of Kentucky. Hickman College, being a county high school, is graded by the State Superintendent according to the course of study. The high schools of the state are thus graded and this school is placed in the first class. Not many schools can attain this desirable grade, and to keep Hickman College in this class, lets all encourage Prof. Gabby and the school board to continue to put forth their best efforts.

#### SAUCES AS THEY SHOULD BE

Most of These Ideas Have Been Handed Down to Us from the French Originators.

**Sauce Tartare.**—This delicious mess, which is served with tomato salad, bottled fish, or fried soft shell crabs, may be made in several ways, though every way has mayonnaise sauce for foundation.

Make the mayonnaise in the usual manner, and add to the yolks of the eggs before they are beaten a teaspoonful of powdered mustard. Then use Italian oil and vinegar instead of lemon. After the mayonnaise has been well chilled stir into it olives, capers and gherkin pickles (not sweet), chopped finely.

**Salmis Sauce.**—This is fine for warming up cold game or for serving with stewed rabbit or roast guinea fowl.

Melt an eggsize lump of good butter in a deep saucepan, and stir in a tablespoonful of flour till not a lump remains. Add, then, a cup of bouillon and one of claret, salt, red and white pepper, two shallots or one onion, a few sprigs of parsley, three bay leaves and a pinch of thyme. Let all boil gently for half an hour, and strain out the lumpy seasonings before serving.

**Sauce Tomato.**—Squeeze six or more large tomatoes through a strainer. Then free the pulp of as many seeds as it is possible to do, and put the pulp and the juice in a saucepan with half a clove of garlic, or one white onion finely sliced, red pepper and salt. Let this simmer slowly on a moderate fire for an hour and then pass all the tomatoes again through a fine strainer. Then put two tablespoonfuls of butter in a saucepan and stir in until smooth a tablespoonful of flour. After this let the sauce cook gently for ten or fifteen minutes more. Such a sauce is served oftentimes with boiled macaroni or spaghetti.

**Sauce Maitre d'Hotel.**—Thoroughly blend a piece of butter the size of an egg with chopped parsley, black pepper and a little fine table salt. Then put this in a bowl to melt slowly, and when liquid serve it smoking hot with boiled or broiled fish, broiled meat, or simply broiled potatoes. Squeeze half a lemon into the sauce before sending it to the table.

#### The Home.

Add a little salt to the water when cleansing matting to freshen and brighten them.

Use one part of linseed oil and two parts of kerosene on a soft cloth to wipe up painted or hard-wood floors.

Four boiling water onto a few drops of oil of lavender and put into a fancy pitcher or bowl. It will give a refreshing odor to a room.

Save the paraffin that has been used on jellies or jam, melt and let it harden to smooth flat-irons on ironing day.

Run dry bread through the meat grinder, place the crumbs in paper bags in a dry place ready for bread-ineg meal or other uses.

Ammonia water is most excellent for wiping up carpets as it will brighten the colors.

A spray from a cedar tree will clean and smooth frons because of the resin in the cedar.

Sponges should be thoroughly scalded and cleaned quite often to prevent germs collecting.

Rinse milk vessels with cold water before scalding with boiling water, as the milk will not adhere so closely to the vessels.

Calves' liver should also always be fried with bacon or in bacon fat.

Before scalding milk rinse the vessel with cold water to prevent the milk from adhering to the dish and burning.

Hot water will rest the eyes more effectively than cold.

Asbestos mats placed under a dolly will protect a dining table from hot dishes.

#### Curry of Mutton.

Two cupfuls of chopped cooked mutton, teaspoonful of curry powder, two cupfuls of stock, two tablespoonfuls of butter, one teaspoonful of lemon juice, two tablespoonfuls of flour, one very small onion, salt and pepper to taste. Chop the onion fine and brown in the butter with the curry powder. Add the flour, stir until smooth and brown, add the stock and the meat and when the sauce has sufficiently thickened season and serve. One cupful of meat and one of vegetables may be used; lima beans or peas give the best flavor.

#### Cherry Bread.

This dish is as delicious when made from dried cherries as from the fresh or canned fruit, and is an excellent emergency dessert. Arrange thick slices of buttered brown bread on the bottom of a glass serving dish. Over the slices pour stewed cherries, sweetened to taste. Then put on another layer of bread and cover with the fruit. Continue in this way until sufficient quantity has been prepared. Serve with sweetened cream.

—O—

Judge Naylor, County Attorney Roney and Ed Thomas, of Fulton, left Tuesday for Frankfort, where they will appear before the State Board of Equalization in an effort to keep Fulton county from having a 10 percent raise in taxes saddled on her citizens.

Naylor, Roney and Williams were appointed to let a contract for one steel bridge on the Cayce and Alexandria road, also to buy one 20-foot span.

The Court adjourned last night un-



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For Spring house cleaning we have the most complete line of floor covering in town, and decidedly the cheapest.

Art Squares	10.95 to 22.95
Carpets, yd	25c to 60c
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Linoleum, yd	1.00 to 1.20
Small Rugs, from	1.00 to 3.45

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The finest line we ever had. Patent Leather, Tans and Oxfords, all styles. the newest

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#### FISCAL COURT.

Fiscal Court has been in session at the Court House this week for the regular April term.

Magistrates Browder, Williams and Shaw were present, Judge W. A. Naylor presiding.

J. W. Morris, Special Commissioner filed a settlement with J. T. Seat, showing a balance of \$4,371.43 to be turned over to the new sheriff, Golder Johnson. The report will lay over 60 days for exceptions. Mr. Seat has made the county a good sheriff. The peace of the county has been well preserved and the taxes have been collected right up to the handle. Friends out of his enemies—but he is during his term, Mr. Seat has made a man that makes friends anywhere. Mr. Johnson has the confidence of the people and a prediction that he will make good is unnecessary.

Judge Naylor, County Attorney Roney and Esq. Shaw were appointed a committee to let the contract for two steel bridges near Shuck Switch.

Naylor, Roney and Williams were appointed to let a contract for one steel bridge on the Cayce and Alexandria road, also to buy one 20-foot span.

The Court adjourned last night un-

til next Tuesday, at which time the tax levy for this year will be determined, and possibly a school tax will be levied.

**Good if Properly Spelled.**  
"So you think Swiss cheese is a wholesome diet?" "Yes," answered the man with a tender stomach; "only you must spell wholesome without the 'w.'"

—O—

Attorneys R. L. Smith and R. B. Flat have formed a partnership for the practice of law in this county, and by the terms of their partnership agreement, Mr. Flat will accept no criminal cases in this county, owing to the fact that Mr. Smith is Commonwealth's Attorney for the district. As the partnership is limited to the county, Mr. Flat is still free to accept criminal cases in the other counties of this district. —Clinton Gazette.

**Mans Breitman Says:**  
"Of a strangerer wants you to 13 dorse a check, tell im you vos villing to wait till der bank vos open." —Cleveland News

—O—

If there is a blue mark on your Courier don't fail to renew this month as all papers are discontinued at the expiration of the time.

#### NEXT MONDAY NIGHT.

What the Raleigh News and Observer of December 21, 1909, says of Barlow & Wilson's Minstrels:

The Barlow & Wilson Minstrels were at the Academy of Music last night, and the performance given was one that brought applause from the audience.

In the first part there was music with melody to it, the vocalists rendering some very attractive numbers, the comedians looking diligently after the fun end of the show. Some of the songs made a hit with the audience. The take off on Cook and Peary was very clever.

In the second part there were feature acts in which juggling was presented, Fred Roby in a funny skit, the international comedy quartet, songs and buck dancing, musical comedies and other specialties, going to make up a performance that was applauded time and again.

At the Lyric next Monday night.

—O—

Judge H. F. Remley was called to Columbus Monday on account of the death of his stepfather, Henry F. Roberts. Deceased was 88 years old and one of the best citizens of that vicinity. Judge Remley will return home tonight.

## It is Unnecessary

in these modern times to preach the value of a good appearance.

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